

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph starting on page 8, line 22 as follows:

B1 The cut pieces of vegetable(s) were placed in a crusher for processing vegetables into a puree, for example, ~~Comitrol~~ COMITROL or Masscolloider. The grinding may be carried out with a single vegetable or two or more kinds of vegetable.

Please amend the paragraph starting on page 12, line 5 as follows:

B2 If the cells are disrupted too much in the grinding step, excess intracellular enzymes will be released, so that flavor and taste and quality may be impaired before inactivation of the enzymes by acid treatment. For this reason, in the case of using a ~~Comitrol~~ COMITROL for grinding, the head usually has 200 or less blades, preferably 100 or less blades, further preferably 80 or less blades, although there is no specific limitation on the head, only if the desired effects are achieved. Although there is no specific lower limit, the lower limit could be about 50 blades.

Please amend the paragraph starting on page 17, line 23 as follows:

B3 After removal of damaged or brown portions, a cabbage was washed with a 0.2% solution of ~~Sunnysafe~~ SUNNYSAFE (trade name: sucrose fatty acid ester) and fully rinsed with running water. The cabbage was cut in 1/16 with a kitchen knife and cut into 9.6 mm x 9.6 mm cubes with a dicer and placed into a ~~Comitrol~~ COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 80 blades, MICRO CUT HEAD 08156). At the same time, a concentrated lemon juice as diluted 4-fold with water in view of work efficiency was poured into the ~~Comitrol~~ COMITROL in an amount of 1 wt.%, calculated as acidity (citric acid), based on the total weight of the vegetable puree.

Please amend the paragraph starting on page 18, line 10 as follows:

pt After grinding using the ~~Comitrol~~ COMITROL, the resulting mixture was stirred until the whole mixture had a constant pH and a constant acidity, thus giving a raw puree.

Please amend the paragraph starting on page 18, line 18 as follows:

B5 A cabbage was placed in a ~~Comitrol~~-COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 80 blades) in the same manner as described in Example 1. At the same time, a concentrated lemon juice as diluted 4-fold with water in view of work efficiency was poured into the ~~Comitrol~~-COMITROL in an amount of 1 wt.%, calculated as acidity (citric acid), based on the total weight of the vegetable puree obtained. Added together with the concentrated lemon juice was calcium gluconate (Example 2), sodium gluconate (Example 3), or potassium gluconate (Example 4), in an amount of 0.23 parts by weight per 100 parts by weight of the vegetable to be ground.

Please amend the paragraph starting on page 19, line 5 as follows:

B6 After grinding using the ~~Comitrol~~-COMITROL, the same procedure as shown in Example 1 was followed to give a raw puree and a frozen puree.

Please amend the paragraph starting on page 19, line 9 as follows:

B7 A cabbage was placed in a ~~Comitrol~~-COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 80 blades) in the same manner as in Example 1, while a concentrated lemon juice as diluted 4-fold with water in view of work efficiency was poured into the ~~Comitrol~~-COMITROL in an amount of 1 wt.%, calculated as acidity (citric acid), based on the total weight of the vegetable puree obtained. Added together with the concentrated lemon juice was sodium chloride in an amount of 0.23 parts by weight per 100 parts by weight of the vegetable to be ground.

Please amend the paragraph starting on page 19, line 19 as follows:

B8 After grinding using the ~~Comitrol~~-COMITROL, the same procedure as shown in Example 1 was followed to give a raw puree and a frozen puree.

Please amend the paragraph starting on page 19, line 23 as follows:

B9 A cabbage was placed in a ~~Comitrol~~-COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 50 blades, MICRO CUT HEAD 050156) in the same manner as in

B9
Example 1. At the same time, a concentrated lemon juice as diluted 4-fold with water in view of work efficiency was poured into the ~~Comitrol~~-COMITROL in an amount of 0.85 wt.%, calculated as acidity (citric acid), based on the total weight of the vegetable puree obtained.

Please amend the paragraph starting on page 20, line 6 as follows:

B10
After grinding using the ~~Comitrol~~-COMITROL, the same procedure as shown in Example 1 was followed to give a raw puree and a frozen puree.

Please amend the paragraph starting on page 20, line 10 as follows:

B11
A cabbage was placed in a ~~Comitrol~~-COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 80 blades) in the same manner as in Example 1. At the same time, a concentrated lemon juice as diluted 4-fold with water in view of work efficiency was poured into the ~~Comitrol~~-COMITROL in an amount of 0.5 wt.%, calculated as acidity (citric acid), based on the total weight of the vegetable puree obtained.

Please amend the paragraph starting on page 20, line 18 as follows:

B12
After grinding using the ~~Comitrol~~-COMITROL, the same procedure as shown in Example 1 was followed to give a raw puree and a frozen puree.

Please amend the paragraph starting on page 20, line 22 as follows:

B13
A cabbage was cut into 9.6 mm x 9.6 mm cubes in the same manner as in Example 1 and blanched in boiling water (95°C) for 2 minutes. The blanched cabbage was drained and placed in a ~~Comitrol~~-COMITROL (manufactured by Urschel Laboratories, Inc.: a head with 80 blades). After grinding using the ~~Comitrol~~-COMITROL, the resulting mixture was stirred until the whole mixture had a constant pH and a constant acidity, thus giving a puree.

Please amend the paragraph starting on page 21, line 6 as follows:

B14 A cabbage was ground using the ~~Comitrol~~-COMITROL in the same manner as in Example 1 and squeezed with a decanter to give a cabbage squeezed juice. The squeezed juice was packed in a 18-liter can and frozen in the same manner as in Example 1.

Please amend the paragraph starting on page 28, line 16 as follows:

B15 The grain sizes of the purees obtained in Example 1 (~~Comitrol~~-COMITROL head with 80 blades) and in Example 6 (~~Comitrol~~-COMITROL head with 50 blades) were measured. Table 3 shows the result.

Please amend the paragraph starting on page 34, line 21 as follows:

B16 Item I-xiv The vegetable puree according to item I-1 or I-iv, the puree being obtainable by a process comprising grinding vegetables using a ~~Comitrol~~-COMITROL which as 100 or less blades on the head.

Please amend the paragraph starting on page 34, line 25 as follows:

B17 Item I-xv The vegetable puree according to item I-xiv, the puree being obtainable by the process comprising grinding vegetables using the ~~Comitrol~~-COMITROL which has 50 to 100 blades on the head.

Please amend the paragraph starting on page 35, line 4 as follows:

B18 Item I-xvi The vegetable puree according to item I-xiv, the puree being obtainable by the process comprising grinding vegetables using the ~~Comitrol~~-COMITROL which has 80 blades or less on the head.

Please amend the paragraph starting on page 35, line 8 as follows:

B19 Item I-xvii The vegetable puree according to item I-xvi, the puree being obtainable by the process comprising grinding vegetables using the ~~Comitrol~~-COMITROL which has 50 to 80 blades on the head.

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Please amend the paragraph starting on page 37, line 24 as follows:

B20 Item IV-xi The process according to Item IV wherein the vegetables are ground using a ~~Comitrol~~ COMITROL which has 100 or less blades on the head.

Please amend the paragraph starting on page 38, line 2 as follows:

B21 Item IV-xii The process according to Item IV-xi wherein the vegetables are ground using the ~~Comitrol~~ COMITROL which has 50 to 100 blades on the head.

Please amend the paragraph starting on page 38, line 5 as follows:

B22 Item IV-xiii The process according to item IV-xi, wherein the vegetables are ground using the ~~Comitrol~~ COMITROL which has 80 or less blades on the head.

Please amend the paragraph starting on page 38, line 8 as follows:

B23 Item IV-xiv The process according to Item IV-xiii wherein the vegetables are ground using the ~~Comitrol~~ COMITROL which has 50 to 80 blades on the head.